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Meat & Greenleaf Co. 11 to 13 Front Street. Suggest their stock and get prices for their country's business. Hundreds of well-built houses in this vicinity are silent witnesses of their ability to please you.

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WETO CIGAR! Union Made. Best 5c Cigar in the City. Sold at W. G. MOTHERSELL'S, 100 Post Office Drug Store.

A FRAGMENT. Great as the overall spread on the north, here touched with Spanish monarch's golden mouth. Joy thrilled and filled the atmosphere full with song. And never failed on down that wrought on...

A CLEVER MAKE UP. Henry Appe of Haxton completed the fixing of the wires on the lawn of Haxleigh court. He looked up at the dim light in the dressing room and chuckled softly as he bent the last yard of wire.

"A trip in time," says Mr. Appe, "never fails." He threw the rope ladder gently in the air, and at the first effort it caught the projecting nail. "Once on board the lugger," quoted Mr. Appe facetiously, as he mounted the rope ladder, "and the girl is mine."

"Well, I'm flattered," exclaimed Mr. Appe. He loosened the flap of his fur cap and mopped his brow with the back of his hand. "Well, I'm flattered if they 'scent' been and left the key in it for me. I might have saved myself a lot of trouble if I'd a knowed."

"Bless my 'art!" cried Mr. Appe. "Why, how do you do?" said the young lady, stepping forward. She gave a soft laugh that was very pleasant. "This is really delightful. Do you know, I recognized you in spite of the costume!"

"I don't believe you will know anybody here, Captain Norman," she said, as they walked down stairs. "But I couldn't help sending you a card, seeing how friendly we were on the Peabody. Do you remember those evenings on deck in the Red Sea?"

"Do I not?" said Mr. Appe, with much fervor. "Hail I ever forget any?" "And then the journey from Bristol, you know, and that rummy little German you remember him?"

"The large ballroom was very full. A small covey of brightly dressed young people saw toward the young hostess to complain of her temporary absence from the room, and a broad shouldered gentleman shook hands with her and took up her card with something of an air of proprietorship.

"I thought I had left the key in the—excuse me." The young hostess took back her card from the gentleman. "I am engaged to Captain Norman. You don't know him? Allow me."

not over the part. Look here, I've put your name down for this walk, but if you like we'll sit it out—that is, if you promise to keep up that diverting chat and talk I like it. Do you think you can manage to do so?"

"And it is a capital make up, Captain Norman," she went on. "Do you know that at first, just for one moment, I thought you were a real burglar!"

"Isn't it capital?" asked Lady Staplehurst, the gentleman delightedly. "How much more interesting it would be if every one would only talk to me in their character!"

"Well, blow me," said Lady Staplehurst, screwing her pretty mouth in her effort to imitate the cook's accent—"blow me if this ain't a fair tale—I mean like dah!" she laughed. "It's no use, Captain Norman, I can't talk as you can."

"It's a gift," said Mr. Appe. "That's what it is." "You don't want to be introduced to anybody here, I suppose?"

"He's really making a big name in the house, you know. I watch his career with great interest." "Think a jolly lot of himself."

"You're 'aving an on toast, you are, but you'll be glad to get up stairs again. You want them diamonds, that's what you want. Time means money to you, Henry."

"What, Appe again?" exclaimed the maid. "Yes," said the burglar discomfitedly. "Yes, it is Appe again, Mr. Walker. And sorry that you are to see him, I've no doubt."

A Hunter's Daring. Few facts of startling nature ever exceeded the exploit of one of Napoleon's officers performed shortly after the fight at Jena in 1806. The emperor dispatched an officer to Marshal Mierter requiring him to seize certain important towns without delay.

Good Cookery

THE KITCHEN SUPPLIES. By Anna Barrows. In the days of our grandmothers the houses were provided with special closets and storerooms in which to keep a large supply of food. But we depend more and more upon the corner grocery, and are willing to pay retail instead of wholesale prices because we are saved the trouble of caring for these things ourselves and because the stock is constantly being renewed and therefore fresh.

A cool, clean cellar not too light, but well ventilated, is an ideal place for fruits, vegetables and the most perishable foods. The city housekeeper, however, must depend upon the refrigerator, a device of which her grandmother hardly dreamed of. Like the stove the refrigerator should be selected to fit the place where it must stand. It should be in a good light, but not where the sun strikes it long and not too near the stove.

Where ten, coffee, spices and like food materials are kept in glass jars only a glance is needed to tell when a fresh supply is required. The tin boxes in which crackers, coffee and cocoa are put up should be saved after they are emptied, the labels washed off and new ones put on. The half-pound baking powder cans are good for whole spices and the larger ones for articles which are used in larger quantities.

FOR YOUR SCRAP-BOOK. Recipes From Many Sources and of Acknowledged Worth. SCALLOPED CLAMS IN SHELL. Chop the clams very fine and season with salt and cayenne pepper. In another dish mix some powdered crackers, moistened first with warm milk, then with clam liquor, a beaten egg and some melted butter, the quantity varying with the amount of clam used, stir in the scalloped clams. Wash clean as many shells as the mixture will fill, wipe and butter them; fill neatly to the top with the mixture, smoothing with a spoon. Place in rows in a baking pan and bake until well browned. Send to the table hot.

HORN POUT FLE. Clean and dress the fish (always shift them) and parboil for a few minutes in fresh water. Cut them up and put in a stewpan with salt, pepper and butter and cook for ten minutes, and then put in a pan lined with paste, cover with the gravy in which the fish were stewed, adding a little stock if needed to make a sufficient quantity, cover with a top crust and bake.

BOHEMIAN SLEPICE. Select a young and tender chicken and prepare as for frying or broiling. Place in a frying pan a pat of butter and place on the fire. Beat to a smooth, thin batter two eggs, three spoonfuls of milk and a little flour, season, dip each piece of the chicken in this batter and fry a rich brown in the heated butter.

FRIED CALF'S FEET. Wash the feet thoroughly and boil them until tender; when cooked cut them in two and remove the large bones; season with salt and pepper, dust with flour, sprinkle with finely chopped parsley and fry a light brown in butter. Serve with parsley butter sauce.

CRISP GINGER C. Three spoonfuls of butter, a spoonful of sugar, one pound of butter, a spoonful of ginger. Wet the molasses roll and cook in a shape to suit the fancy.

WATERCRESS. The watercress, although poorly appreciated, is in reality one of the best and most delicious salad plants we have in America. It flourishes for about three-quarters of the entire year in spots where nothing else could be produced, and when once you have started a bed it will be with you for years. Like all salad plants, it should come to the table as fresh as possible and before using should be thoroughly washed in salted water. If to be used as a simple salad put in a salad bowl and set away when washed in a cool place to remain until needed, then add the dressing and serve. A simple French dressing is the best and a thinly sliced shallot may be added to the cress with good result.

FROZEN CHEESE AND CRESS. This is a summer delicacy served at both dinners and luncheons and needs but a trial to be appreciated. Grate a cupful of mild but not too fresh cheese; whip one-quarter of a pint of cream to a stiff froth and add gradually the same amount of apple, made partly liquid and beat the whole until it is too stiff to whip, then stir in the cheese, half a teaspoonful of salt, a bit of cayenne and a pinch of dry mustard, mix together thoroughly and pour into small molds, cover with waxed paper, put on the lid securely and bury in ice and salt for several hours. When ready to serve remove from the molds, cut in thin slices and lay each slice on a small plate on which you have arranged a bed of cress dressed with French dressing.

PICK FROM THE STALKS the leaves of a pint of cress and throw them in boiling water for two or three minutes; take up, press out the water and pound to a paste; add a teaspoonful of lemon juice, the same amount of onion juice, half as much anchovy essence, a teaspoonful of finely minced shallot and a dash of nutmeg. Rub through a sieve and when cold add six ounces of fresh butter rubbed to a cream; pack down in half pint molds and place on the ice, when cold turn out and serve as a garnish for cold meats or game. You may also use this mixture to make sandwiches, using any kind of meat filling you desire.

HOT CREAM SAUCE. Take one pint of rich cream, four teaspoonfuls of powdered sugar, whites of two eggs, beaten stiff, extract of vanilla, one teaspoonful, and one teaspoonful of nutmeg. Heat this slowly or setting the dish in a pan of boiling water, remove it from the fire, add the sugar and nutmeg, stir three or four minutes and add the whites of the eggs, mix very thoroughly and add the vanilla. Keep warm until ready to serve.

TO GLAZE A COLD HAM. With a brush go all over the ham with beaten yolk of egg. Then cover it thickly with cracker crumbs ground as fine as possible, or with finely powdered bread crumbs. Lay cover with thick cream, with a brush, and brown in a quick oven. This glazing should be put on so as to make a crust half an inch thick, and will be found delicious.

SOUTHERN PANCAKES. With half a pound of flour mix one teaspoonful of baking powder; beat four eggs smooth and add the flour and also a quarter of a pound of melted butter, one-half pint of milk and an ounce of sugar. Mix thoroughly; heat a frying pan very hot, grease, put in a spoonful of the batter at a time, spread evenly and fry brown on both sides.

BEAN PICKLES. Pick green beans, those that are young and tender should be used, and place in a kettle to boil with a pinch of salt until they can be easily pierced with a fork, drain well in a colander and then put in a stone jar; sprinkle with cayenne, add a little sugar and cover with cold strong cider vinegar.

COOKED MEAT BALLS. Take a bowl full of finely chopped cold meat, veal or beef preferred, add a cupful of bread crumbs, a little chopped onion, gravy, or rich stock enough to moisten the mass and a little table sauce. Season with salt and pepper and fry in butter.

Two Rings Always travel with Cupid, and two rings always travel with rings we sell, the ring itself and the ring of honesty. Honesty in material, workmanship and price. Silas L. George, The Jeweler.

More Surprises In our stock than one would think. Those who take the trouble to look through the Furniture here will find many handsome "odd" pieces, just suitable for some nook or corner, at the oddest kind of prices, ridiculously low in most cases. Refrigerators at Cost—The Eclipse, the best mineral wool filled refrigerators in the market.

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Dr. Steber's Hygienic Water. Absolutely pure table water for family use, free from all calcareous deposits, typhoid contagion or organic disease. As nature distills the water in her fountains, men should also imitate and drink only distilled water. Induced by physicians and recommended as a preventive of youth and restorer of old age. Price, 25c per gallon; per case of gallons, \$1. Distilled by Dr. Steber, Hygienic Water Co., Watertown, N. Y.

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